NV70*55 Series
NV66*55 Series

Built-in Oven

user manual

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Thank you for purchasing this Samsung product.

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using this manual

Thank you for choosing SAMSUNG Built - In Oven.

This user Manual contains important information on safety and instructions intended to assist you in the operation and maintenance of your appliance.

Please take the time to read this Owner's Manual before using your oven and keep this book for future reference.

The following symbols are used in the text of this Owner's Manual:

WARNING or CAUTION	**Important**	**Note**

safety instructions

Installation of this oven must be performed only by a licensed electrician. The installer is responsible for connecting the appliance to the mains power supply in observance of the relevant safety recommendations.

⚠ WARNING
This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
Children should be supervised to ensure that they do not play with the appliance.
If the supply cord is defective, it must be replaced by a special cord or assembly available from the manufacturer or an authorised service agent. (Fixed wiring type model only)
If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard. (power cord type model only)
Appliance should allow to disconnection of the appliance from the supply after installation. The disconnection may be achieved by having the plug accessible or by incorporating a switch in the fixed wiring in accordance with the wiring rules.

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During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

⚠ **WARNING:** Accessible parts may become hot during use. Young children should be kept away.

If this appliance has steam or self cleaning function, excess spillage must be removed before cleaning and all utensils should not be left in the oven during steam cleaning or self cleaning. (cleaning function model only)

If this appliance has self cleaning function, during self cleaning the surfaces may get hotter than usual and children should be kept away. (cleaning function model only)

Only use the temperature probe recommended for this oven.
(temperature sensing probe model only)

A steam cleaner is not to be used.

⚠ **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

⚠ **WARNING:** The appliance and its accessible parts become hot during use.
Care should be taken to avoid touching heating elements.
Children less than 8 years of age shall be kept away unless continuously supervised.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

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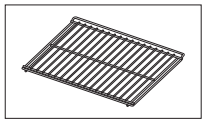
The temperature of accessible surfaces may be high when the appliance is operating.
The door or the outer surface may get hot when the appliance is operating.
Keep the appliance and its cord out of reach of children less than 8 years.
Appliances are not intended to be operated by means of an external timer or separate remote-control system.
Please put the bent up frame side to the back, in order to support the restposition when cooking big loads. (Depending on model) 

⚠ CAUTION
If the oven has been damaged in transport, do not connect it.
This appliance must be connected to the mains power supply only by a specially licensed electrician.
In the event of a fault or damage to the appliance, do not attempt to operate it.
Repairs should be performed by a licensed technician only. Improper repair may result in considerable danger to you and others. If your oven needs repair, contact a SAMSUNG Service Centre or your dealer.
Electrical leads and cables should not be allowed to touch the oven.
The oven should be connected to the mains power supply by means of an approved circuit breaker or fuse. Never use multiple plug adapters or extension leads.
The power supply of the appliance should be turned off when it is being repaired or cleaned.
Take care when connecting electrical appliances to sockets near the oven.
If this appliance has steam cooking function, do not operate this appliance when the water supply cartridge is damaged. (Steam function model only)
When the cartridge is cracked or broken, do not use it and contact your nearest service center. (Steam function model only)
This oven has been designed only for the cooking of household foods.
During use, the oven interior surfaces become hot enough to cause burns. Do not touch heating elements or interior surfaces of the oven until they have had time to cool.
Never store flammable materials in the oven.
The oven surfaces become hot when the appliance is operated at a high temperature for an extended period of time.
When cooking, take care when opening the oven door as hot air and steam can escape rapidly.
When cooking dishes that contain alcohol, the alcohol may evaporate due to the high temperatures and the vapour can catch fire if it comes into contact with a hot part of the oven.
For your safety, do not use high-pressure water cleaners or steam jet cleaners.

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Children should be kept at a safe distance when the oven is in use.
Frozen foods such as pizzas should be cooked on the big grid. If the baking tray is used, it may become deformed due to the great variation in temperatures.
Do not pour water into the bottom of the oven when it is hot.
The oven door must be closed during cooking.
Do not line the oven bottom with aluminium foil and do not place any baking trays or tins on it. The aluminium foil blocks the heat, which may result in damage to the enamel surfaces and cause poor cooking results.
Fruit juices will leave stains, which can become permanent on the enamel surfaces of the oven. When cooking very moist cakes, use the deep pan.
Do not rest bakeware on the open oven door.
Keep children away from the door when opening or closing it as they may bump themselves on the door or catch their fingers in the door.
Do not step, lean, sit or place heavy items on the door.
Do not open the door with unnecessarily strong force.
⚠ **WARNING:** Do not disconnect the appliance from the main power supply even after the cooking process is completed.
⚠ **WARNING:** Do not leave the door open while oven is cooking.

BULB EXCHANGE

⚠ Danger of electric shock! Before replacing any of the oven bulbs, take the following steps:

- Switch oven Off.
- Disconnect the oven from the mains.
- Protect the oven light bulb and the glass cap by laying a cloth on the bottom of the oven compartment.
- Bulbs can be purchased from the SAMSUNG Service Centre.

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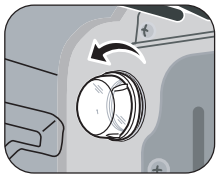
Rear oven light



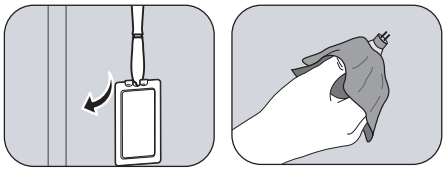
1. Remove cap by turning anti-clockwise and remove the metal ring, the sheet ring and clean the glass cap. If necessary, replace the bulb with a 25 watt, 300 °C heat-resistant oven light bulb.

2. Clean the glass cap, the metal ring and the sheet ring if necessary.

3. Fit the metal and the sheet ring to the glass cap.

4. Replace glass cap where you have removed it in step 1 and turn it clockwise to keep it in place.

Oven side light (Depending on model)



1. To remove the glass cover, hold the lower end with one hand, insert a flat sharp implement such as a table knife between the glass and the frame.

2. Pop out the cover.

3. If necessary, replace the halogen bulb with a 25-40 watt, 300 °C heat resistant halogen oven light bulb.

Tip: Always use a dry cloth when handling a halogen bulb to prevent sweat from fingers being deposited on the bulb surface. It increases the life of the bulb when you exchange the bulb.

4. Reattach the glass cover.

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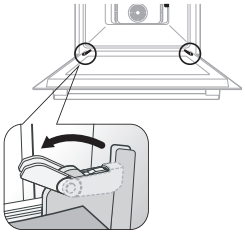
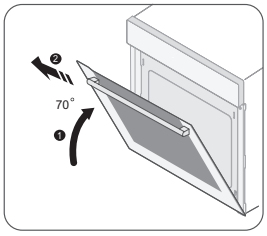
DOOR REMOVAL

For normal use, the oven door must not be removed but if removal is necessary, for example, for cleaning purposes, follow these instructions.

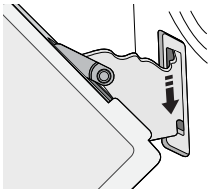
⚠ **CAUTION**: The oven door is heavy.



1. Open the door and flip open the clips at both hinges completely.



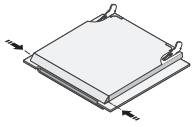
2. Close the door by approximately 70 °. With both hands, grasp the sides of the oven door at its middle and lift and pull upwards until the hinges can be taken out.



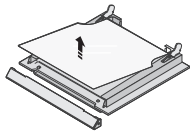
3. After cleaning, for attaching the door repeat the 1 and 2 steps in revers order. The clip on the hinge should be closed on both sides.

DOOR GLASS REMOVAL

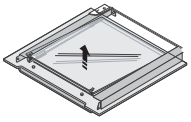
The oven door is equipped with three sheets of glass placed against each other. These sheets can be removed for cleaning.



1. Press both buttons on the left and right sides of the door.



2. Detach the covering and remove glass 1 from the door.



3. Lift glass 2 and clean the sheets with warm water or washing-up liquid and polish dry with a soft clean cloth.

ATTACHING: The Door-Glass is different from 2 EA to 4 EA model by model.
When assembling the glass 1, the screen printed surface of the glass 1 should be on the inside, between the glass sheets.

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AUTO ENERGY SAVING FUNCTION

- If you do not select any function when appliance is in the middle of setting or operating with temporary stop condition, function is canceled and clock will be displayed after 10 minutes.
- Light : During cooking process, you can switch off Oven lamp by pressing 'Oven light' key. For energy saving, the oven lighting is switched off a few minutes after cooking program has started.

CORRECT DISPOSAL OF THIS PRODUCT (WASTE ELECTRICAL & ELECTRONIC EQUIPMENT)

(Applicable in countries with separate collection systems)

This marking on the product, accessories or literature indicates that the product and its electronic accessories (e.g. charger, headset, USB cable) should not be disposed of with other household waste at the end of their working life. To prevent possible harm to the environment or human health from uncontrolled waste disposal, please separate these items from other types of waste and recycle them responsibly to promote the sustainable reuse of material resources.

Household users should contact either the retailer where they purchased this product, or their local government office, for details of where and how they can take these items for environmentally safe recycling.

Business users should contact their supplier and check the terms and conditions of the purchase contract. This product and its electronic accessories should not be mixed with other commercial wastes for disposal.

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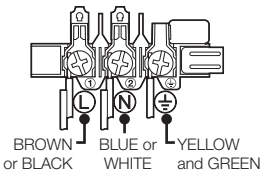
⚠ Safety instructions for the installation

This oven may be installed only by an approved electrician. The installer is responsible for connecting the appliance to the main supply, while observing the relevant safety regulations.

- Ensure protection from live parts when installing the oven.

Power connection

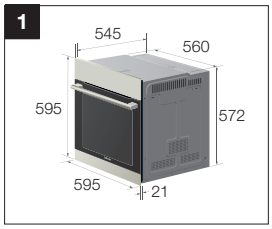
If the appliance is not connected to the mains with a plug, a multi-pole isolator switch (with at least 3 mm contact spacing) must be provided in order to satisfy safety regulations. The power cable (H05 RR-F or H05 VV-F, min., 2.5 mm^2) must be of sufficient length to be connected to the oven, even if the oven stands on the floor in front of its built-in cabinet. Open the rear connection cover of the oven with a screwdriver and loosen the screws of the cable clamp before you connect the power lines to the relevant connection terminals. The oven is earthed via the (⏚)-terminal. The yellow and green cable (earth connection) must be connected first and be longer than the others. If the oven is connected to the mains with a plug, this plug must remain accessible after the oven is installed. Samsung will take no responsibility for accidents that originate from a missing or faulty earth connection.

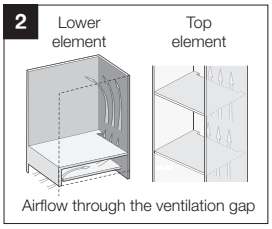


⚠ **WARNING:** Do not allow the connecting cable to become trapped during installation, and prevent it coming into contact with hot parts of the oven.

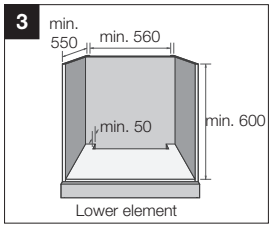
Installation in the cabinet

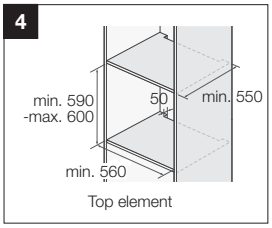
With built-in furniture, plastic surfaces and adhesive for the oven should be resistant to 90 °C inside of the furniture and to 75 °C for adjacent furniture. Samsung will take no responsibility for damage of plastic surfaces or adhesive from the heat.

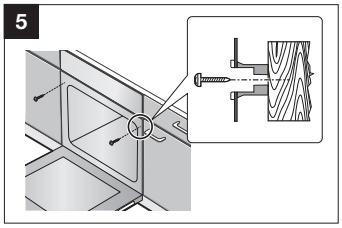




There should be a ventilation gap in the base of the kitchen cabinet where the oven is to be placed. For ventilation, a gap of about 50 mm should be left between the lower shelf and the supporting wall. If the oven is to be installed below a hob, the hob's installation instructions should be followed.







Push the appliance completely into the cabinet and fix the oven firmly on both sides using 2 screws. Make sure that a gap of at least 5 mm should be left between the appliance and the adjacent cabinet.
After installation, remove the vinyl protective film, tape, paper and accessories from the door and inside of oven. Before uninstalling the oven from the furniture, disconnect the oven from the power supply and release the 2 screws on the both sides of the oven.

⚠ **WARNING:** The built-in furniture must have a minimum ventilation gap for Air-flow as shown on picture. Do not cover this hole with strips of wood, for this is used to provide ventilation.

The front exterior of the oven such as handle is different model by model. But the size of the oven in the picture is same.

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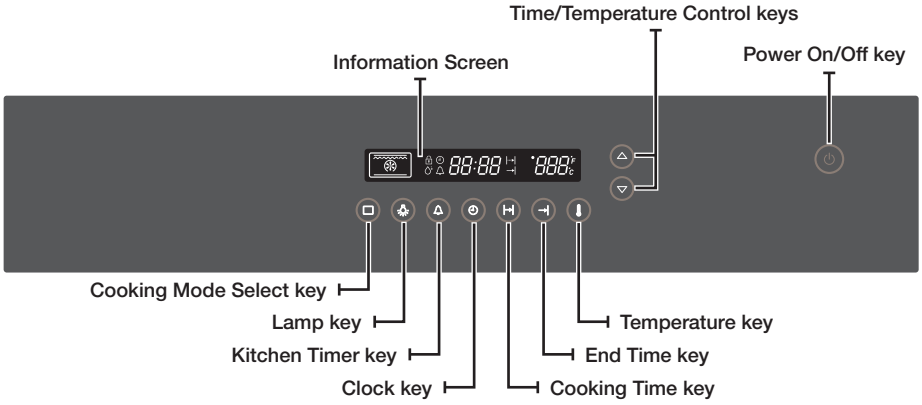
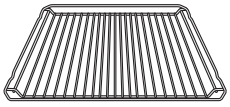
oven controls



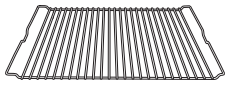
Power On/Off key
Press this key to turn the oven on or off.
If you press the **Power On/Off** key, the lights for the keys and the display panel are turned off. As a result, all keys other than the **Power On/Off** key are deactivated.
Pressing the **Power On/Off** key again will turn the lights of the other keys and the display panel back on. Consequently, all keys are reactivated.

accessories

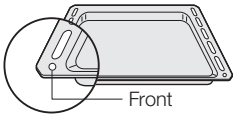
The following accessories are provided with your oven.



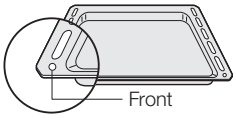
Wire shelf
The wire shelf should be used for grilling and roasting meals. You could use it with casseroles and other baking pots. Please put the bent up frame side to the back, in order to support the restposition when cooking big loads.



Wire tray insert (Depending on model)
The wire tray insert should be used for grilling and roasting meals. It can be used in combination with the tray to prevent liquids from dropping onto the bottom of the oven.



Baking tray (Depending on model)
The baking tray (Depth : 20 mm) could be used for the preparation of cakes, cookies and other pastries. Please put the slanted side to the front.



Universal tray (Depending on model)
The universal tray (Depth : 30 mm) could be used for the preparation of cakes, cookies and other pastries. And it is also good for roasting. It can be used in combination with the wire tray insert to prevent liquids from dropping onto the bottom of the oven. Please put the slanted side to the front.

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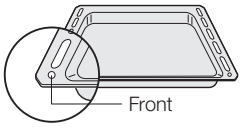
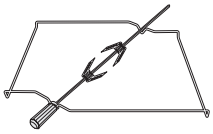
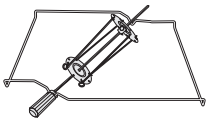


Extra deep tray (Depending on model)
The extra deep tray (Depth : 50 mm) is also good for roasting. It can be used in combination with the wire tray insert to prevent liquids from dropping onto the bottom of the oven. Please put the slanted side to the front.

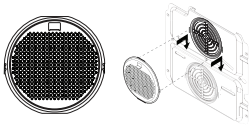
Divider (Optional), for the upper, lower and twin modes. Use inserted in level 3. There is a divider-sensing switch on the rear wall of the cooking compartment. Insert into the back completely.



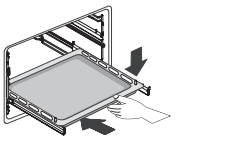
Rotisserie spit (Optional), 2 prongs, a removable handle and a cradle, which fits into the 3rd shelf from the bottom. To use the rotisserie, fit the spit into the hole in the rear wall of the oven's interior. Place the deep pan on level 1 when using the spit.



Rotisserie spit and Shasilik. (Optional)



Grease filter. (Optional)
The grease fi lter installed on the back oven interior wall protects the fan, round heater, and the oven from impurity, particularly spattering fat. When cooking meat, we recommend using the fat fi lter. When baking pastry, always remove the fi lter! If the fi lter is installed when baking pastry or cakes, the results can be quite poor.



Telescopic rails (Optional)
- To insert the wire shelf or tray, first slide out the telescopic rails for one particular level.
- Place the wire shelf or tray on the rails and push them back completely into the oven. Close the oven door only after you have pushed the telescopic rails into the oven.

To use it:
- Place the deep pan (no trivet) at level 1 to collect the cooking juices or on the bottom of the oven if the piece of meat to be roasted is too big.
- Slide one of the forks onto the spit; put the piece of meat to be roasted onto the spit;
- Parboiled potatoes and vegetables can be placed around the edge of the deep pan to roast at the same time.
- Place the cradle on the middle shelf and position with the "v" shape at the front.
- To help insert the spit, the handle can be screwed onto the blunt end.
- Rest the spit onto the cradle with the pointed end towards the back and gently push until the tip of the spit entres the turning mechanism at the back of the oven. The blunt end of the spit must rest on the "v" shape. (The spit has two lugs which should be nearest to the oven door so to stop the spit going forward, the lugs also act as a grip for the handle.)
- Before cooking unscrew the handle. After cooking screw the handle back on to help remove the spit from the cradle.

WARNING: All accessory parts and unsuitable accessories for self cleaning should be removed for pyrolytic cleaning.

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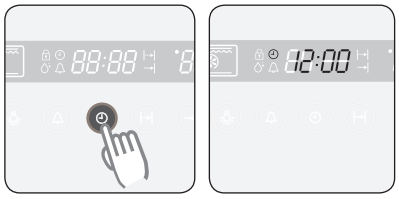
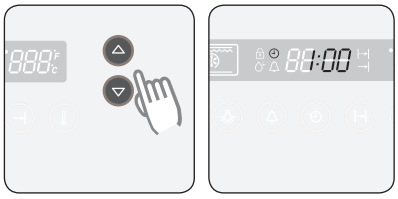
SETTING THE CLOCK

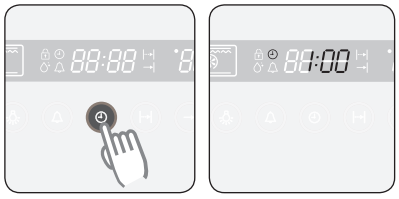
If the power is connected for the first time, set the time before using device.



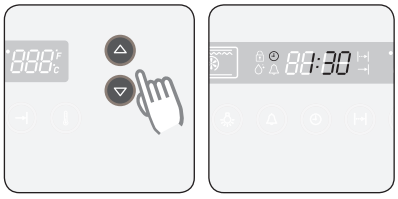
1. Press the **Clock** key. The "🕘" and "12: " will blink.



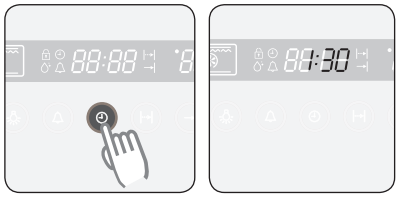
2. Press the **Time/Temperature Control** Key to set the hour of the day.
   Example: To set 1:30



3. Press the **Clock** key. The "🕘" and " :00" will blink.



4. Press the **Time/Temp Control** Key to set the minute of the time.



5. Press the **Clock** key to finish setting the clock or wait for about 10 seconds. The display shows the time of day. The appliance is now ready to use.

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INITIAL CLEANING

Clean the oven thoroughly before using for the first time.

Do not use sharp or abrasive cleaning materials. These could damage the oven surface. For ovens with enamel fronts, use commercially available cleaning agents.

To clean the oven

1. Open the door. The oven light comes on.
2. Clean all oven trays, accessories and side runners with warm water or washing - up liquid and polish dry with a soft clean cloth.
3. Wash the oven interior in the same way.
4. Wipe the front of the appliance with a damp cloth.

Check that the clock is set correctly. Remove accessories and operate the oven at the convection setting at 200 °C for 1 hour before using. There will be a distinctive odor; this is normal, but ensure your kitchen is well ventilated during this conditioning period.

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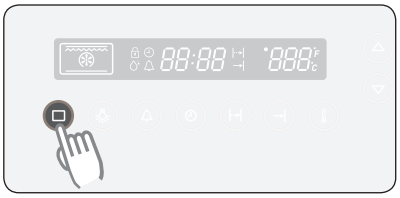
SETTING THE MODE



1. Press the **Cooking Mode Select** key.
2. Press the **Time/Temperature Control** key to select the desired oven function.

Convection

Top Heat + Convection

Conventional

Large Grill

Eco Grill

Bottom Heat + Convection

Steam Cleaning

Auto Cook

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SETTING THE OVEN TEMPERATURE

1. Press the **Temperature** key.

2. Press the **Time/Temperature Control** key to adjust the temperature in increments of 5 ºC.

40 °C – 250 °C
40 °C – 300 °C (Large & Small Grill)

The temperature may be adjusted during cooking.
In the oven mode settings, the top and Bottom Heating elements cycle on and off in intervals through the cooking process to regulate and maintain the temperature.

SWITCHING THE OVEN OFF

To switch the oven off, Press the **Power On/ Off** key.

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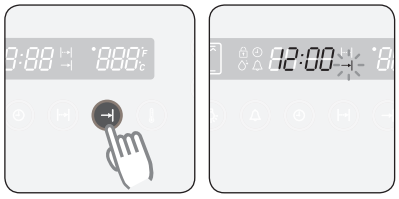
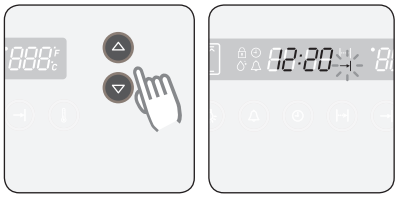
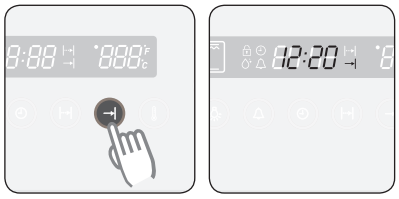
SETTING THE END OF COOKING TIME



1. Press the **End Time** key.
   Example: 12:00



2. Press the **Time/Temperature** key for setting the desired end time.

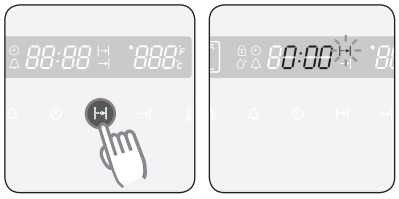


3. Press the **End Time** key.
   To cancel the end time, press **End Time** key and set the timer to current time.

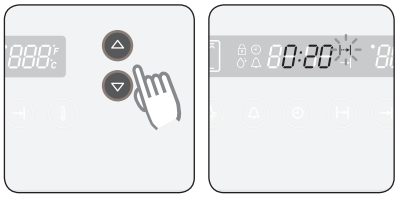
During cooking, you can adjust the previously set cook time with the **Time/Temperature Control** key for better results.

COOKING TIME

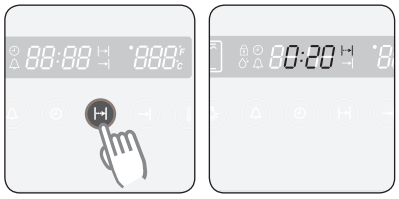
You can set the cooking time during cooking.



1. Press the **Cooking Time** key.



2. Press the **Time/Temperature Control** key to set the desired cooking time.



3. Press the **Cooking Time** key again.

During cooking, you can adjust the previously set cooking time with the **Time/Temperature Control** key for better results.

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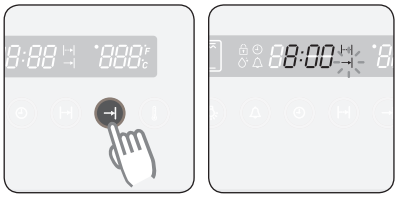
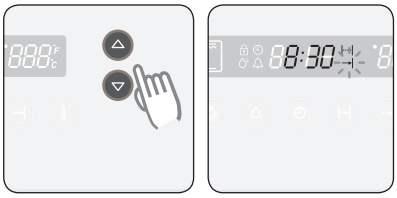
DELAY START

Case 1 - Cooking time is entered first

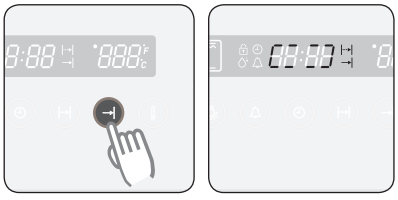
If the end time is entered after the cooking time has already been set, the cooking time and the end time are calculated and if necessary the oven sets a delayed start point.



1. Press the **End Time** key.
   Example: Current time is 3:00 and the cooking time you set is 5 hours.



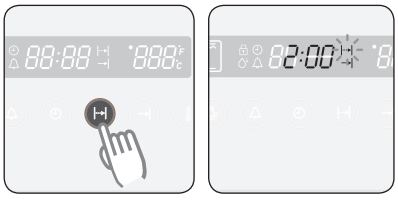
2. Press the **Time/Temperature Control** keys to set the end time.
   Example: You want to cook for 5 hours and finish at 8:30.



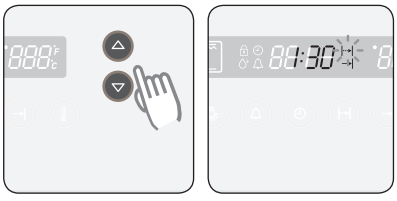
3. Press the **End Time** key. A "[ ]" Symbol appears until the delayed start point.

Case 2 - End time is entered first

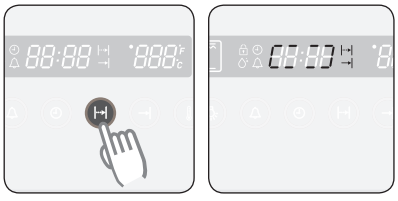
If the cooking time is entered after the end time has already been set, the cooking time and the end time are calculated and if necessary the oven sets a delayed start point.



1. Press the **Cooking Time** key.
   Example: Current time is 3:00 and the end time you set is 5:00.



2. Press the **Time/Temperature Control** keys to set the cooking time.
   Example: You want to cook for 1 hour and 30 minutes and end by 5:00.



3. Press the **Cooking Time** key. A "[ ]" symbol appears until the delayed start point.

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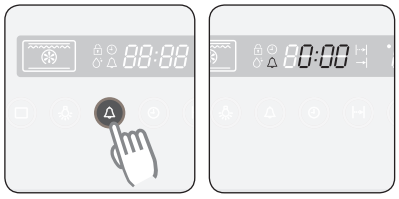
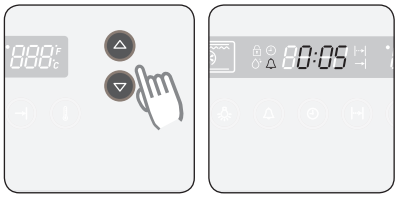
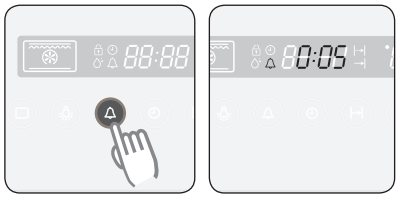
KITCHEN TIMER



1. Press the **Kitchen Timer** key. "🔔" will blink.



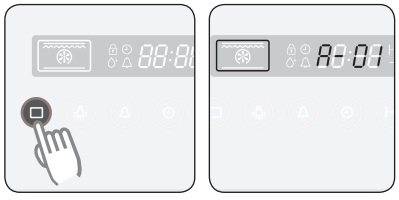
2. Press the **Time/Temperature Control** key to set the time required.
   Example: 5 minutes



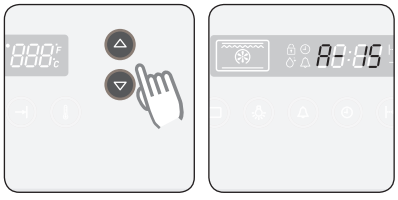
3. Press the **Kitchen Timer** key to start the timer.

Press and hold the **Kitchen Timer** key for 3 seconds to cancel the timer.

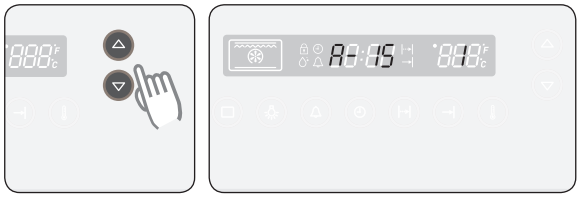
AUTOMATIC COOKING



1. To select the automatic cooking program, press the **Cooking Mode Select** key.



2. Select the desired recipe using the **Time/Temperature Control** keys. Wait 5 seconds to select the weight.



3. Select the desired weight by pressing the **Time/Temperature Control** keys.
   After 4-5 seconds, Auto cook programmes will start automatically.
   Preheating time (min:sec) is displayed, and countdown starts 5 seconds after the weight is selected. For a recipe without preheating, remaining cooking time (hr:min) is displayed.

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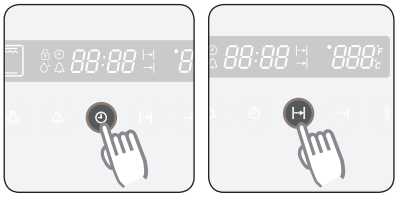
LAMP ON/OFF

1. Press **Lamp** key.
   Off : 1 time
   On : 2 times

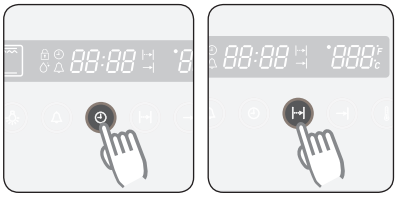
The lamp will be automatically turned off after 5 minutes in cooking mode.

LOCKING FUNCTION

You can use the locking function in standby mode.



1. Press the **Clock** and **Cooking Time** keys at the same time and hold for 3 seconds. ( ) Symbol will be displayed.



2. Press the **Clock** and **Cooking Time** keys at the same time and hold for 3 seconds again to unlock.

When locked, all keys except the **Power On/Off** key will not operate.

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OVEN FEATURES

The oven functionality includes the following features.

1. Conventional mode

Recommended temperature: 200 °C
Conventional mode is best for roasting and frying food located on the same level. The temperature inside the oven is maintained by top and bottom heating elements.

It is necessary to preheat the oven before you start cooking.

(You can heat up the oven using the same mode that you selected for cooking (Conventional mode in this case) or use Grill + Convection mode.)

Food item	Shelf level	Accessory	Temperature (°C)	Time (min.)
Frozen lasagna (500-1000 g)	3	Wire shelf	180-200	40-50
Chilled dorado and whole fish of the same size (300-1000 g) 3-4 cuts on each side SPRAY WITH VEGETABLE OIL	3 + 2	Wire shelf Baking Tray (to collect juice)	240	15-20
Fish fillet (500-1000 g) 3-4 cuts on each side SPRAY WITH VEGETABLE OIL	3	Baking Tray	200	13-20
Frozen cutlets made from comminuted meat, zrazy with ham, cheese or mushrooms (350-1000 g) SPRAY WITH VEGETABLE OIL	3	Baking Tray	200	25-35
Frozen carrot cutlets, beet or potato zrazy (350-1000 g) SPRAY WITH VEGETABLE OIL	3	Baking Tray	200	20-30
Pork chop on bone (500-1000 g) SPRAY WITH VEGETABLE OIL, SPRINKLE WITH SALT AND PEPPER	3 + 2	Wire shelf Baking Tray (to collect juice)	200	40-50
Baked potato (halves) (500-1000 g)	3	Baking Tray	180-200	30-45
Frozen meat roll with mushrooms (500-1000 g) SPRAY WITH VEGETABLE OIL	3	Baking Tray	180-200	40-50

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2. Top Heat + Convection

Recommended temperature: 190 °C
The heat is emitted from the top heating element and the fan provides continuous circulation of the hot air.

It is necessary to preheat the oven before you start cooking.
(You can heat up the oven using Grill + Convection mode.)

Food item	Shelf level	Accessory	Temperature (°C)	Time (min.)
Pork loin on the bone (1000 g) SPRAY WITH VEGETABLE OIL, SPRINKLE WITH SALT AND PEPPER	3 + 2	Wire shelf Baking Tray (to collect juice)	180-200	50-65
Baked ham a la homemade made from pork neck in foil (1000-1500 g) Pre-marinade for better results	2 or 3	Baking Tray	180-230	60-120
Whole chicken (700-1500 g)	2 or 3	Baking Tray	190-200	40-55
Meat or fish steaks (400-800 g) SPRAY WITH VEGETABLE OIL, SPRINKLE WITH SALT AND PEPPER	3 + 2	Wire shelf Baking Tray (to collect juice)	180-200	15-35
Cake (1000 g)	2 or 3	Deep tray	180	20

3. Convection

Recommended temperature: 170 °C
This feature is used to cook food located on up to three levels. It is also suitable for frying. In this mode, the heat is emitted from the heating element on rear wall of the oven and evenly distributed by the fan.

It is necessary to preheat the oven before you start cooking.
(You can heat up the oven using the same mode that you selected for cooking (Convection mode in this case) or use Grill + Convection mode.)

Food item	Shelf level	Accessory	Temperature (°C)	Time (min.)
Lamb loin on the bone (350-700 g) SPRAY WITH VEGETABLE OIL, SPRINKLE WITH SALT AND PEPPER	3 + 2	Wire shelf Baking Tray (to collect juice)	190-200	40-50
Bananas with chocolate, nuts and brown sugar 3-5 pieces Make a small cut on each of the bananas, put 10-15 g of chocolate, 5-10 g of nuts into the cut, and decorate with sugar wetted with water. Wrap in a foil.	3	Wire shelf	220-240	15-25
Baked apples 5-8 items x 150-200 g Remove the core of the apple and fill with sugar. Put into a pan with water	3	Wire shelf	200-220	15-25
Meat cutlets, minced schnitzels, collops (300-600 g) SPRAY WITH VEGETABLE OIL	3	Baking Tray	195	18-25
Stuffed meat rolls (500-1000 g) SPRAY WITH VEGETABLE OIL	3	Baking Tray	180-200	50-65

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4. Large grill

Recommended temperature: 240 °C
Large grill feature is used to cook larger serving pieces of flat food such as beefsteaks, schnitzels and fish. It is also suitable for toasts. Both the top heating element and the grill operate in this mode.

It is necessary to preheat the oven before you start cooking.

(You can heat up the oven using the same mode that you selected for cooking (Super Grill mode in this case) or use Grill + Convection mode.)

Food item	Shelf level	Accessory	Temperature (°C)	Time (min.)
Wieners or small sausages (5-10 pieces)	4 + 3	Wire shelf Baking Tray (to collect juice)	200	10-15
Hunter sausages and thick short sausages 8-10 pieces SPRAY WITH VEGETABLE OIL	4 + 3	Wire shelf Baking Tray (to collect juice)	200	10-12
Toasts for breakfast made from toast bread 5-10 pieces	4	Wire shelf	240	02-03 from one side TURN OVER 02-03 from other side
Toasts with cheese for breakfast made from toast bread 5-10 pieces	3 + 2	Wire shelf Baking Tray (to collect cheese)	200	8-12
Frozen filled pancakes (200-500 g) **PUT INTO** COLD OVEN (BEFORE PREHEATING) SPRAY WITH VEGETABLE OIL	3	Baking Tray	200	20-30

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5. Eco grill

Recommended temperature: 240 °C
This mode is used to cook small serving pieces of flat food such as beefsteaks, schnitzels, fish and toasts placed in the center of baking tray or wire shelf. Only the top heating element is in operation.

It is necessary to preheat the oven before you start cooking.

(You can heat up the oven using the same mode that you selected for cooking (Grill mode in this case) or use Grill + Convection mode.)

Food item	Shelf level	Accessory	Temperature (°C)	Time (min.)
Frozen backed Camembert (2 x 75 g - 4 x 75 g) PUT INTO COLD OVEN (BEFORE PREHEATING)	3	Wire shelf	200	10-12
Frozen Baguettes with topping (Tomato-Mozzarella or Ham & Cheese)	3 + 2	Wire shelf Baking Tray (to collect cheese)	200	15-20
Fish sticks (300-700 g) PUT INTO COLD OVEN (BEFORE PREHEATING), SPRAY WITH VEGETABLE OIL	3 + 2	Wire shelf Baking Tray (to collect juice)	200	15-25
Fish cakes, fillet patty (frozen) (300-600 g) PUT INTO COLD OVEN (BEFORE PREHEATING), SPRAY WITH VEGETABLE OIL	3	Baking Tray	180-200	20-35
Frozen pizza (300-500 g) PUT INTO COLD OVEN (BEFORE PREHEATING)	3 + 2	Wire shelf Baking Tray (to collect cheese)	180-200	23-30

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6. Bottom Heat + Convection

Recommended temperature: 190 °C
“Bottom Heat + Convection” mode is used to achieve juicy top and a crispy base, it is effective for pizza, quiche lorraine, open-faced pies and cheesecake.

It is necessary to preheat the oven before you start cooking.

(You can heat up the oven using the same mode that you selected for cooking (Bottom Heat + Convection mode in this case) or use Grill + Convection mode.)

Food item	Shelf level	Accessory	Temperature (°C)	Time (min.)
Frozen yeast-leavened dough apple pie (350-700 g)	3	Wire shelf	180-200	15-20
Frozen filled layer-cakes (300-600 g) GREASE WITH YOLK, PUT INTO COLD OVEN	3	Baking Tray	180-200	25
Meat balls in sauce (250-500 g) IN A FRYING PAN	3	Frying pan on the wire shelf	180-200	25-35
Puff-paste rolls (500-1000 g) GREASE WITH YOLK	3	Baking Tray	180	15-23
Cannelloni in sauce (250-500 g) IN A FRYING PAN	3	Frying pan on the wire shelf	180	22-30
Filled yeast-leavened dough cakes (600-1000 g) GREASE WITH YOLK	3	Baking Tray	180-200	20-30

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TEST DISHES

According to standard EN 60350

1. Baking

The recommendations for baking refer to preheated oven.

Insert baking tray with bevelled side towards the back side of oven.

Type of food	Dish & Notes	Shelf level	Cooking mode	Temp. (°C)	Cooking time (min)
Shortbread	Baking tray	3	Conventional	160-170	20-30
		2	Convection	150-160	30-35
	Baking tray + Universal tray	1 + 4	Convection	150-160	35-40
Small Cakes	Baking tray	3	Conventional	160-180	15-25
		2	Convection	150-160	30-35
	Baking tray + Universal tray	1 + 4	Convection	150-160	35-40
Fatless Sponge Cake	Springform cake tin on Wire shelf (Dark coated, ø 26 cm)	2	Conventional	160-180	20-30
		2	Convection	150-160	30-40
Apple Yeast Tray Cake	Baking tray	3	Conventional	170-180	35-40
		2	Convection	150-160	60-70
	Baking tray + Universal tray	1 + 4	Convection	150-160	70-80
Apple Pie	Wire shelf + 2 Springform cake tins * (Dark coated, ø 20 cm)	1 Placed diagonally	Convectional	170-190	70-90
	Baking tray + Wire shelf + 2 Springform cake tins ** (Dark coated, ø 20 cm)	1 + 3	Convection	170-190	80-100

* Two cakes are arranged on the grid at the back left and at the front right.

** Two cakes are arranged in the center on top of each other.

2. Grilling

Preheat the empty oven for 5 minutes using Large Grill function.

Type of food	Dish & Notes	Shelf level	Cooking mode	Temp. (°C)	Cooking time (min)
White Bread Toasts	Wire shelf	5	Large Grill	270 °C	1st 1-2 2nd 1-1½
Beef Burgers * (12 ea)	Wire tray insert + Universal tray (to catch drippings)	4	Large Grill	270 °C	1st 14-16 2nd 4-6

* **Beef Burgers**: Preheat the empty oven for 15 minutes using Large Grill function.

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automatic cooking

The following table presents 25 Auto Programmes for Cooking, Roasting and Baking.
It contains its quantities, weight ranges and appropriate recommendations.
Cooking modes and times have been pre-programmed for your convenience.
You can refer to these guidelines for cooking. Always insert food in cold oven.

No	Food item	Weight/kg	Accessory	Shelf level	Recommendation
A:01	**Frozen Pizza**	1. 0.3 - 0.6 2. 0.7 - 1.0	Wire shelf	2	Put frozen Pizza in the centre of Wire shelf. We recommend 0.3-0.6 kg setting for thin pizzas, 0.7-1.0 kg for pizzas with thick topping.
A:02	**Frozen Oven Chips**	1. 0.3 - 0.5 2. 0.5 - 0.7	Baking tray	2	Distribute frozen Oven Chips on baking tray. The first setting is recommended for thin French fries, the second setting is recommended for thick oven chips. Use baking paper. We recommend to turn over after 2/3 of cooking time.
A:03	**Frozen Croquettes**	1. 0.3 - 0.6 2. 0.7 - 1.0	Baking tray	2	Put frozen potato croquettes evenly on baking tray. We recommend to turnover after 2/3 of cooking time.
A:04	**Homemade Lasagne**	1. 0.3 - 0.5 2. 0.8 - 1.0	Wire shelf	3	Use ovenproof glassware. Put chilled or homemade lasagne in the middle of oven on wire shelf.
A:05	**Beef Steaks**	1. 0.3 - 0.6 2. 0.6 - 0.8	Wire shelf Universal tray	4 3	Put 2-6 beef steaks side by side evenly on Wire shelf. The first setting is for thin steaks, the second setting is for thick steaks. Turn over after beep sounds.
A:06	**Roast Beef**	1. 0.6 - 0.8 2. 0.9 - 1.1 3. 1.2 - 1.4	Wire shelf Universal tray	2 1	Marinate Roast Beef and put on Wire shelf. Add 1 cup of water into Universal tray. Turn over after beep sounds. After cooking wrap in aluminium foil and let stand for 5-10 min.
A:07	**Pork Roast**	1. 0.6 - 0.8 2. 0.9 - 1.1	Wire shelf Universal tray	2 1	Put marinated roast pork on Wire shelf. Turn over, as soon as the oven beeps
A:08	**Lamb Chops**	1. 0.3 - 0.4 2. 0.5 - 0.6	Wire shelf Universal tray	4 3	Marinate lamb chops. Put lamb chops on Wire shelf. Turn over, as soon as the oven beeps. The first setting is for thin chops, the second setting is for thick chops.
A:09	**Chicken Pieces**	1. 0.5 - 0.7 2. 1.0 - 1.2	Wire shelf Universal tray	4 3	Brush chicken pieces with oil and spices. Put chicken pieces side by side on the Wire shelf.
A:10	**Roast Chicken**	1. 0.8 - 1.0 2. 1.1 - 1.3	Wire shelf Universal tray	2 1	Brush chilled chicken with oil and spices and put breast-side-up on the Wire shelf.
A:11	**Duck Breast**	1. 0.3 - 0.5 2. 0.6 - 0.8	Wire shelf Universal tray	4 3	Prepare duck breast, put on the Wire shelf with the fat-side up. First setting is for one duck breast, the second setting is for 2 thick duck breasts.
A:12	**Roll of Turkey**	1. 0.6 - 0.8 2. 0.9 - 1.1	Wire shelf Universal tray	2 1	Put roll of turkey on the Wire shelf. Turn over, as soon as the oven beeps

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No	Food item	Weight/kg	Accessory	Shelf level	Recommendation
A:13	**Steamed Fish**	1. 0.2 - 0.4 2. 0.5 - 0.7 3. 0.8 - 1.0	Wire shelf	2	Put prepared fresh fish (e.g. trout, haddock, codfish) in a suitable sized ovenproof glassware with lid. Add liquid until bottom of dish is covered e.g. 3-4 tbsp. lemon juice, white wine or water and cover with lid. Put dish on Wire shelf. If you prefer roasted appearance, brush skin of fish with olive oil and do not cover.
A:14	**Roast Fish**	1. 0.5 - 0.7 2. 0.8 - 1.0	Wire shelf Universal tray	4 3	Put fishes head to tail on the Wire shelf. First setting is for 2 fishes, the second setting is for 4 fishes. The programme is suitable for whole fishes, like trout, pikeperch or gilthead.
A:15	**Salmon Steaks**	1. 0.3 - 0.4 2. 0.7 - 0.8	Wire shelf Universal tray	4 3	Put salmon steaks on the Wire shelf. Turn over, as soon as the oven beeps.
A:16	**Oven Potatoes**	1. 0.4 - 0.6 2. 0.8 - 1.0	Baking tray	2	Rinse potatoes, cut potatoes into halves. Brush with olive oil, herbs and spices. Distribute on the baking tray evenly. The first setting is for small potatoes (each 100 g), the second setting is for large oven potatoes (each 200 g).
A:17	**Roast Vegetables**	1. 0.4 - 0.6 2. 0.8 - 1.0	Universal tray	4	Put vegetables, such as sliced courgette, pieces of pepper, sliced aubergine, mushrooms and cherry tomatoes into Universal tray. Brush with a mixture of olive oil, herbs and spices.
A:18	**Vegetable Gratin**	1. 0.4 - 0.6 2. 0.8 - 1.0	Wire shelf	2	Prepare vegetable gratin using an ovenproof round dish. Put dish on Wire shelf in the centre of oven.
A:19	**Marble Cake**	1. 0.5 - 0.6 2. 0.7 - 0.8 3. 0.9 - 1.0	Wire shelf	2	Put dough into suitable sized deep round baking pan for bundt cake/ ring cake. This programme is suitable for batter such as marble cake, lemon cake and hazelnut cake.
A:20	**Muffins**	1. 0.5 - 0.6 2. 0.7 - 0.8	Wire shelf	2	Put muffin dough in metal muffin dish, suitable for 12 muffins. Set dish on rack. 0.5 -0.6 kg weight range is recommended for muffins of each 45 g, 0.7-0.8 kg weight range is recommended for medium sized muffins of each 65g.
A:21	**White Bread**	1. 0.7 - 0.8	Wire shelf	2	This programme is suitable for bread mixtures using 500 g wheat flour. Follow instruction on package. Put yeast dough into rectangular baking dish. Brush top of dough with water. Cut length with a knife.
A:22	**Wholemeal Bread**	1. 0.7 - 0.8	Wire shelf	2	This programme is suitable for bread mixtures using 500 g wheat and rye flour. Follow instruction on package. Put leaven (sour dough) into suitable rectangular baking dish. Brush top of dough with water. Cut length with a knife.

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No	Food item	Weight/kg	Accessory	Shelf level	Recommendation
A:23	**Bread Rolls/ Ciabatta**	1. 0.2 - 0.4 2. 0.6 - 0.8	Baking tray	3	The first setting in suitable for dough used for small pieces such as bread rolls or fresh dough for croissants (4-8 pcs). Setting 2 is suitable for dough used for homemade ciabatta breads or baguettes (2-6 pcs). Use baking paper.
A:24	**Homemade Pizza**	1. 0.2 - 0.6 2. 0.8 - 1.2	Baking tray	2	The first setting is suitable for Pizza Snacks (7-9 pcs). Setting 2 is suitable for one round or tray sized Pizza. The weight ranges are including topping such as sauce, vegetables, ham and cheese. If you prefer strong crust, we recommend to preheat oven with bottom heat plus convection mode for 5 min.
A:25	**Yeast dough Fermentation**	1. 0.2 - 0.4 (pizza dough) 2. 0.4 - 0.6 (yeast dough) 3. 0.6 - 0.8 (bread dough)	Wire shelf	2	0.2-0.4 kg weight range setting is to prepare yeast dough for pizza, cake, or to pre-rise bread dough. Put into a big round dish and cover with cling film. 0.4-0.6 kg setting is for bread dough like yeast dough or sour dough. 0.6-0.8 kg setting is for leaven. Knead dough manually, put into baking dish and cover with cling film.

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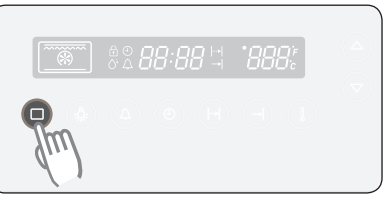
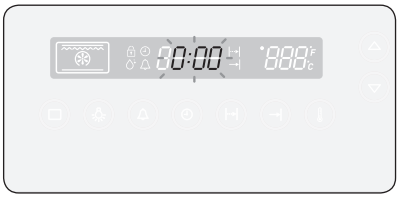
STEAM CLEANING

1. Remove all accessories from the oven.
2. Pour approximately 400 ml (3/4 pint) of water onto the bottom of the empty oven. Use normal water only, no distilled water.
3. Close the oven door.



WARNING: The steam cleaning system can be switched on only when the oven has cooled to room temperature completely. Allow the oven to cool completely if it doesn not work.

4. Press the **Cooking Mode Select** key to select the steam cleaning function. After 3 seconds, Steam cleaning begins and the heater completes operating after an amount of time.



5. When the operation is completed, the display will blink and a beep indicates the end.

6. Press the **Power On/Off** key to end the operation and clean the interior.

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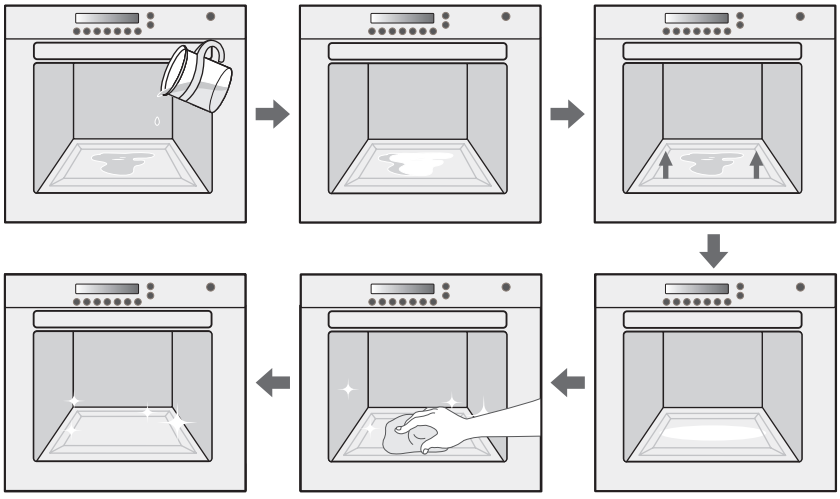
After deactivating the steam cleaning



TIPS

- Take care when opening the door before the end of the steam cleaning procedure; the water on the bottom is hot.
- Never leave the residual water in the oven for any length of time, for example, overnight.
- Open the oven door and remove the remaining water with a sponge.
- Using a detergent - soaked sponge, a soft brush or a nylon scrubber, wipe the oven interior. Stubborn soil can be removed with a nylon scourer.
- Lime deposits may be removed with a cloth soaked in vinegar.
- Wipe clean with clear water and dry with a soft cloth (do not forget to wipe under the oven door seal).
- If the oven is heavily soiled, the procedure may be repeated after the oven has cooled.
- If the oven is heavily soiled with grease, for example, after roasting or grilling, it is recommend that you rub detergent into the stubborn soil before activating the oven cleaning function.
- After cleaning, leave the oven door ajar at a 15 ° angle to allow the interior enamel surface to dry thoroughly.

RAPID DRYING

1. Leave the oven door ajar at an angle of approximately 30 °.
2. Press the **Cooking Mode Select** key to select the ventilation mode.
3. Set the cooking time to about 5 minutes and the temperature to 50 °C.
4. Switch the oven off at the end of this period.

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HAND CLEANING

⚠ **WARNING:** Make sure the oven and accessories are cool before cleaning.
Do not use abrasive cleaning agents, hard brushes, scouring pads or cloths, steel wool, knives or other abrasive materials.

Oven Interior

- For cleaning the interior of the oven, use a clean cloth and a mild cleaning agent or warm soapy water.
- Do not hand-clean the door seal.
- To avoid damaging the enameled oven surfaces, only use customary oven cleaners.
- To remove stubborn soil, use a special oven cleaner.

Oven exterior

For cleaning the exterior of the oven such as oven door, handle and display, use a clean cloth and a mild cleaning detergent or warm soapy water and dry with kitchen roll or a dry towel.
Grease and dirt can remain around handle or keys because of hot air coming from oven, so please clean handle and keys after you use the oven.

Accessories

Wash the accessories after every use and dry it with a tea towel. If necessary, soak in warm soapy water for about 30 minutes for easier cleaning.

CATALYTIC ENAMEL SURFACE (OPTIONAL)

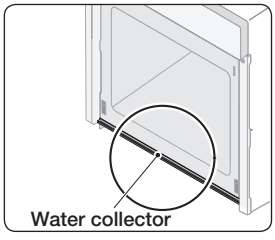
The removable cover casing is coated with a dark gray catalytic enamel this can become coated with oil and fat distributed by circulating air during convection heating. These deposits will burn off at oven temperatures of 200 °C and above.

1. Remove all accessories from the oven.
2. After cleaning all interior oven surfaces, set the oven to convection 250 ºC for an hour.

WATER COLLECTOR CLEANING (OPTIONAL)

The water collector is for collecting the water from the moisture when oven is operating with very moist food. Food waste can be stack on the water collector. If the cleaning is not performed, the built-in furniture can be damaged. Clean the water collector to protect your furniture after cooking.

⚠ **WARNING:** If you encounter a water leakage from the water collector after the cooking, please contact us at the service center.



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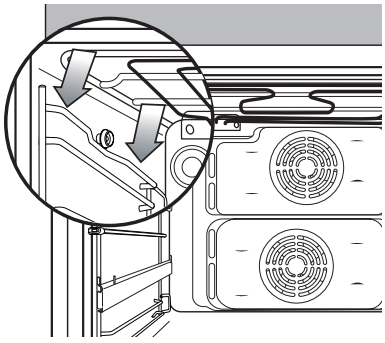
SIDE RUNNERS (OPTIONAL)

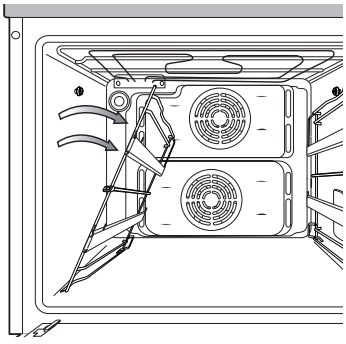
To clean the interior of the oven, the both side runners can be removed.

Detaching the side runners

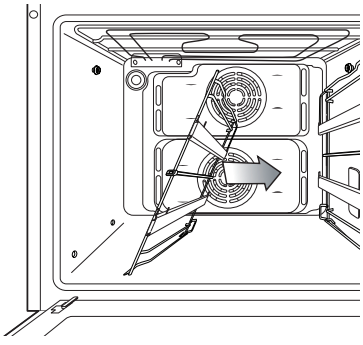
1. Press central part of the side runner top portion.



2. Rotate the side runner by approximately 45 °.



3. Pull and remove the side runner from bottom two holes.



ATTACHING: Repeat steps 1, 2 and 3 in reverse order.

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TROUBLESHOOTING

PROBLEM	SOLUTION
What should I do if the oven doesn't heat up?	• The oven may not be switched on. Switch the oven on. • Check to see if the required settings have been applied. • A household fuse may have blown or a circuit breaker may has tripped. Replace the fuses or reset the circuit. If this happens repeatedly, call an electrician.
What should I do if the oven doesn't heat up even after the function and temperature have been set?	• There may be problems with the internal electrical connections. Call your local service centre.
What should I do if an error code appears and the oven does not heat up?	• There is a fault in the internal electrical circuit connection. Call your local service centre.
What should I do if the oven light doesn't illuminate?	• The oven light is faulty. Call your local service centre.
What should I do if the oven's fan is running without having been set?	• After use, the oven's fan runs until the oven has cooled down. Call your local service centre if the fan continues to run after the oven has cooled down.
What should I do if the all keys are not pressed?	• Check if the child lock function is active or not. If the child lock function is not activated, call your local service centre.

INFORMATION CODES

CODE	PROBLEM	SOLUTION
5-01	Safety shut off. The oven continues operating at the set temperature for a prolonged time. • Under 105 °C 16 hours • From 105 °C to 240 °C 8 hours • From 245 °C to Max 4 hours	Turn oven off and remove food. Allow oven to cool before using it again.
5E	Key is pressed for a period of time.	Clean the keys and check if there is water on the surface around key. Turn off the oven and try setting again. If it occurs again, call your local SAMSUNG Customer Care Centre.
E-**[1)]	An oven error may cause low performance and problems in safety. Stop using the oven immediately.	Call your local SAMSUNG Customer Care Centre.
-UP-	**OVER VOLTAGE PROTECTION (OVP)** This feature protects the product from voltage spikes. A strong voltage spike triggers an alarm, displays the "-UP-" message, and deactivates Heater, Lamp, Convection Motor, and Spit features.	Once the voltage falls back to normal range, Over Voltage Protection (OVP) automatically deactivates and the oven resumes normal operation. The Over Voltage Protection (OVP) feature can interrupt the cooking process.

1) ** refers to all numbers.

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memo

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QUESTIONS OR COMMENTS

COUNTRY	CALL	OR VISIT US ONLINE AT
AUSTRIA	0800 - SAMSUNG (0800 - 7267864)	www.samsung.com/at/support
BELGIUM	02-201-24-18	www.samsung.com/be/support (Dutch) www.samsung.com/be_fr/support (French)
DENMARK	70 70 19 70	www.samsung.com/dk/support
FINLAND	030-6227 515	www.samsung.com/fi/support
FRANCE	01 48 63 00 00	www.samsung.com/fr/support
GERMANY	0180 6 SAMSUNG bzw. 0180 6 7267864* (*0,20 €/Anruf aus dem dt. Festnetz, aus dem Mobilfunk max. 0,60 €/Anruf)	www.samsung.com/de/support
ITALIA	800-SAMSUNG (800.7267864)	www.samsung.com/it/support
CYPRUS	8009 4000 only from landline, toll free	www.samsung.com/gr/support
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